

# 24. STORIES

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## Event Menu ~ Signature £75 per person ~ 3 Courses

### STARTERS

**PRAWN** Two large tiger prawns à la plancha, garlic and chilli butter, lemon aioli

**TERRINE** Pressed confit duck leg and spiced foie gras terrine, cider beetroots, granny smith apple, morello cherry

**TARTARE** Hand-cut raw Berkshire Venison tartare, shallots, cornichons, Hendersons X Manchester Stories house dressing, confit yolk

**VELOUTÉ (VG)** Warm truffled Jerusalem artichoke velouté, caramelised salsify, black garlic, Trompettes

### MAINS

**BLACK COUNTRY** 300G Saddleback pork cutlet, bacon cakes, groats, black pudding, toffee apple sauce

**SEA BREAM** Pan-seared Brixham sea bream, fregola, garlic prawns, tarragon, native lobster bisque, smoked Avruga caviar

**BEEF FILLET** 240g, 30 day aged, Hereford beef fillet served medium-rare, peppercorn sauce, fries

**GNOCCHI (VG)** Rice flour gnocchi, preserved porcini cream, roasted cep mushrooms, Jerusalem artichokes

### SIDES £7

Cabbage (v) Braised red cabbage, cranberries & sultanas	Leeks (v) Creamed Welsh Leeks, apple mustard	Truffle Fries (v) Summer truffle and aged parmesan fries
Fries (v/vg) Garlic and rosemary sea salt	Green Beans (v/vg) Extra fine green beans, tarragon butter	Potatoes (v) Creamed potatoes

### DESSERTS

**The Custard Factory**, sticky toffee pudding, condensed milk ice cream, butterscotch (v)

**Bourneville Chocolate Fondant**, salt cookie crumb, summer berry sorbet (v)

**Eton Mess**, pineapple eton mess (vg)

**Cheese Platter**, Aged 24 months, apple chutney, crackers (5 pieces) (v)